

Worth \$1,000 a Day

Duxbury Hits Scallop Jackpot

By the Associated Press

Duxbury, Mass.

A bonanza scallop catch worth \$1,000 a day is making every day Thanksgiving in this historic Pilgrim town.

Neighboring Plymouth just across the bay may have Plymouth Rock but Duxbury folk brag about 60 acres of scallops that already have been harvested to the tune of \$40,000 this fall.

"It's already the biggest catch of bay scallops ever known north of Cape Cod," says Francis W. Sargent, Massachusetts Director of Marine Fisheries.

Mr. Sargent thinks progressive warming of the ocean water has brought the scallops above the Cape. He suggests other South Shore towns, and possibly those north of Boston too, may hit the scallop jackpot in the future.

9,000 Bushels Caught.

With a population of 4,000, nearly every man in Duxbury who can take three hours off has gone raking for scallops at low tide.

Upwards of 60 to 150 persons are scalloping from small boats daily. An estimated 9,000 bushels have been caught since the season opened Oct. 1. Only hardy individuals are expected to fish through the winter but the season lasts until April 1.

Four attractive wives leave their children with baby sitters to join their husbands scalloping in the bay of Clark's Island.

The island, a couple of miles offshore, is named after the kindly first mate of the Mayflower, John Clark, who befriended the inexperienced Pilgrim settlers in their first rugged winter in the new world.

An exploring party from the Mayflower took refuge on Clark's Island when their small boat was driven ashore in a storm that bleak December of 1620.

License Required.

A week later the Mayflower sailed across Cape Cod Bay from its first refuge at Provincetown for the landing at Plymouth.

Henry P. McNeil, shellfish constable of the police department, "walks" his beat in an outboard motorboat to make sure all the scallopers are licensed Duxbury residents. He maintains law and order in a bay that was called "thievish harbor" by fishermen before the

Pilgrims landed. The name came from an early brush between European fishermen and the Indians over a whale harpoon.

A scallop license, available only to residents, costs \$2.50 and entitles a person to rake four bushels a day. Price per bushel in the shell has averaged \$4 to \$4.50.

It takes more than a bushel of scallops in the shell to make a gallon of "shucked" scallops selling for \$8 to \$9. Since most of the scallopers here never saw the bivalve before in commercial quantities they are being shipped out to Cape Cod or New Bedford to be shucked, a job requiring considerable skill.

Scallop Capital of N.E.

Most of Cape Cod, Martha's Vineyard, Nantucket, and other haunts of the small scallop are having a poor year due to the hurricanes. This makes Duxbury the scallop capital of New England. Niantic Bay in Connecticut, long famous for its scallops, ships mostly to local and New York markets.

"Bay" or "Cape" scallops are smaller than the ocean scallops caught by drappers far at sea. They are higher priced and considered more choice by connoisseurs.

A scallop is a bivalve but able to swim by opening and closing its shells in a clammy form of jet propulsion. The big adductor muscle that works the shell is the only part of the scallop ordinarily eaten. However old-timers on Cape Cod say nothing beats a stew made of the whole scallop.

For that matter, a real New England scallop raker prefers raw scallops to oysters on the half shell every day of the week, Thanksgiving included.

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Scallop 'Pin Money'